

**NSW DEPARTMENT OF EDUCATION AND TRAINING
OFFICE OF SCHOOLS
VOCATIONAL EDUCATION IN SCHOOLS DIRECTORATE**

**Briefing for: Regional Directors
School Education Directors
Regional RTO Managers
Regional Vocational Education Officers, and
Secondary School Principals**

**Hospitality Teacher Training and Resource Requirements for the New Industry
Curriculum Framework Hospitality Syllabus – September 2009**

ISSUE:

The resources and teacher training implications of the new national training package SIT07 on which the new and revised Hospitality Curriculum Framework is based.

BACKGROUND:

The new and revised Hospitality Industry Curriculum Framework (approved October 2008), for implementation in secondary schools from 2009 has had a major impact on the resource requirements and the training of hospitality teachers and consequently, the ability of schools to deliver this VET in Schools course. Previously teachers who completed a NSW DET re-training program were accredited to deliver:

- Certificate II Hospitality Operations (commercial cookery) THH21802 and/or
- Certificate II Hospitality Operations (Food and Beverage) THH21802.

There are now new qualifications that NSW DET Regional RTOs need to ensure have appropriately training teachers available to deliver to students. The new qualifications are:

- Certificate II Hospitality (Kitchen Operations) SIT20307 and
- Certificate II Hospitality (Multi skilling) SIT20207

SITUATION:

The introduction of the new national training package has had a significant impact on our schools' ability to deliver VET in Schools Hospitality courses at the same level of enrolments as in the past. Hospitality is the most popular HSC VET Industry Curriculum Framework course. Around 26% of government students enrolled in school delivered VET undertake Hospitality and access schools' kitchen facilities.

There are two forces impacting on our RTOs and our schools' ability to deliver.

1. **RESOURCES** - RTOs must ensure not only that a school delivery site can meet the general assessment requirements stipulated within the training package, but that depending upon the units of competency being delivered, have access for assessment purposes, to the specified equipment and resources for an operational commercial kitchen, a kitchen storage area and a food preparation area.

The new NSW Board syllabus is based upon the latest Hospitality Training Package which specifies that “as assessment in the workplace is not always possible, nor even always appropriate...it is essential that assessment is conducted using suitable resources and equipment and under industry relevant workplace conditions.”

The Vocational Education in Schools Directorate has provided advice to Regions, RTO CEOs and school principals as to the requirement to enrol students in the most appropriate Hospitality course being mindful of the resourcing implications. The advice has always been clear. It would be unwise for a principal to enrol students in a course and then seek new facilities to facilitate the delivery of that course.

Regional officers have been very successful in providing that critical advice to schools and that effort is appreciated to ensure NSW DET meet our RTO responsibilities.

While teacher training will play a part in the decision making, it is the level of kitchen facilities available at each school that will predominately determine the units of competency (and consequently the course type) that can be delivered in schools. This is because NSW DET can more readily move on providing training than it can move on providing the significantly increased demands on resources and hospitality infrastructure in schools resulting from these training package changes.

For clarification regarding school kitchen types and their relationships to the possible need for gathering of evidence from other suitable environments, see **Tab A**.

It is possible to deliver Certificate II Hospitality SIT20207 without undertaking any commercial cookery units. These are the units which mandate specified equipment and resources for an operational commercial kitchen, a kitchen storage area and a food preparation area. While we understand that this is not the ideal given our teachers' training and students' interest in cookery, it may be a necessary transition program if your school's kitchen type will require some training and assessment using the appropriate equipment accessed off site.

Advice to regional RTOs is that there is an Industry Curriculum Framework Hospitality course available to schools to deliver regardless of the level of kitchen facilities available. While this course will not be one that has the 'high-end' commercial cookery units and consequently may not be able to engage students as much as other courses, it is available.

Ideally NSW DET will progressively move to upgrade facilities to support expanded curriculum offerings and as an example, close to \$45M of upgrades to about 70 schools' hospitality facilities have been approved under the Trade Schools and Trade Training Centres in Schools Program in 2007 - 2009. Additional facilities upgrades have been provided as a result of the NSW DET refurbishment of TAS facilities as this rolls-out in the normal service provision format. Discussions continue with NSW DET Asset Management Team to ensure appropriate facilities are planned for in all identified refurbishments.

2. **TEACHER TRAINING** – Regardless of what Hospitality course is chosen by school principals to offer to students, new teacher training will need to be provided to ensure we meet our RTO responsibilities. At the close of the 2009 Preliminary year, 471 schools had entered 7865 students in the new Hospitality courses and most teachers delivering to these students need to receive training in a set of specific competencies before these students complete the course during the 2010 school year.

To equip teachers to deliver these gaps, a training program has been developed.

The program will be rolled out in **Phases 1 - 4**. See **Tab B** for a summary. **Phase 1** will start at the beginning of **Term 4, 2009**.

Tab C provides the relevant information specifically for **Phase 1**. There is to be no cost burden on schools. All costs will be met by VEISD.

If a regional or school decision is made to utilise regional or school funds to acquire access to training, especially in Phase 4, negotiations with VEISD would need to take place.

- 2.1 The following units of competency have been identified as requiring **GAP TRAINING**:

2.1.1 SITXENV001A- Participate in environmentally sustainable work practices

This is a new unit which has been made compulsory for the HSC and optional exam. All teachers are required to hold this unit in the delivery of both certificates. As all teachers require this unit, it will be delivered in phase 1 of the training program.

This Gap Training is identified as Phase 1 Training in Tab B

2.1.2 SITHIND002A Apply hospitality skills in the workplace (Holistic Unit)

This unit is a requirement for the Certificate II Hospitality SIT20207 (multi skilling)

and,

2.1.3 SIRXCCS001A Apply point of sale handling procedures

This unit is a requirement for the Certificate II Hospitality SIT20207 (multi skilling)

The nature of the training package in terms of assessment and specified assessment environments recommends that training and assessment, with regards to commercial cookery units, be undertaken in a fully operational commercial kitchen. Some RTOs are requiring their teachers deliver the Certificate II Hospitality SIT20207 multi skilling as this qualification can be achieved with a maximum of two commercial cookery units.

This Gap Training is identified as Phase 2 Training in Tab B

2.1.4 SITHCCC027A Prepare, cook and serve food for food service (Holistic unit)

This unit is a requirement for the Certificate II Kitchen Hospitality
(Kitchen Operations)

This Gap Training is identified as Phase 3 Training in Tab B

2.1.5 New Food & Beverage Multi Skilling Training

This new training program comprises the following units:

SITHFAB003A Serve Food and Beverage to Customers

SITHFAB010A Prepare and serve non-alcoholic beverages

SITHFAB012A Prepare and serve espresso coffee

SITXFIN001A Apply point-of-sale handling procedures

SITHIND002A Apply hospitality skills in the workplace (*Holistic*)

This training is only available to teachers who are already accredited to teach commercial cookery and hold the staffing code VHO. The training program consists of 4 days TAFE training and a maximum of 12 service periods undertaken in an industry work placement to achieve the unit SITHIND002A Apply hospitality skills in the workplace (*Holistic*). This work placement is equivalent to 6 days teacher relief. Teachers who complete this training will receive staffing code VHF.

Some Regional RTOs have mandated that commercial cookery teachers undertake this new F&B training to deliver the multi skilling pathway due to new resource and assessment requirements.

Currently training costs have exceeded Semester 2, 2009 regional allocations. The demand for training has also exceeded the supply of training venues.

This Gap Training is identified as Phase 4 Training in Tab B

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RECOMMENDATIONS & ACTIONS AT REGIONAL LEVEL:

1. That this information be shared with SED's and regional managers. School principals will be made aware of this document via an *in-principle* message early in Term IV of 2009
2. Regional officers to work with Vocational Education in Schools Directorate (VEISD) to determine priorities for:
 - a. **Term IV, 2009** for **Phase 1** Gap Training in SITXENV001A Participate in environmentally sustainable work practices.
 - b. **Semester One, 2010** for **Phase 2** Gap Training in both SITHIND002A Apply Hospitality skills in the workplace (*Holistic Unit*) and SIRXCCS001A Apply point of sale handling procedures.
 - c. **Semester Two, 2010** for **Phase 3** Gap Training in SITHCCC027A Prepare, cook and serve food for food service (*Holistic unit*)
 - d. **Term IV of 2009 and into 2010**, New Food & Beverage Multi Skilling Training as identified in **Phase 4** training. It should be noted that training costs have already exceeded Semester 2, 2009 regional allocations and are likely to place significant demands on 2010 training provision.
The demand for this training has also exceeded the supply of training venues.
A roll-out of this training is continually being negotiated with regional officers.

PLANNED OUTCOME OF ALL TEACHER TRAINING

On completion of all the training described in Phases 1 - 4, teachers will hold a suite of units which will facilitate delivery of Certificate II Kitchen Operations - Commercial Cookery (Staffing code VHO) and Certificate II Hospitality - Multi skilling (Staffing Code VHF), BUT, resourcing issues still need to be factored into delivery decisions at the school level.

Michael Hyam

Director, Vocational Education in Schools

12 October 2009

NSW DET Kitchen Facility Type

(As described by Vocational Education in Schools Directorate – September 2009)

NSW DET Kitchen Type Description	Specific Training Package Environment
Type A A fully commercial kitchen, food preparation area and storage area with industry standard fixtures, large equipment and non fixed equipment	Meets the training package environment requirements for all the units of competency detailed in held by Hospitality teachers who have undertaken or are undertaking the standard training provided by NSW DET.
Type B Semi/light commercial kitchen with a number of commercial bays with some industry standard fixtures, large equipment and significant meters of stainless steel bench-tops. Industry standard non fixed equipment	Meets most of the training package environment requirements for all the commercial cookery units of competency held by Hospitality teachers who have undertaken or are undertaking the standard training provided by NSW DET. Refer to ICFIP for specific advice about units of competency planned for delivery. The capacity to rotate students for assessment will depend upon the number of commercial cookery units being undertaken and the ratio of students to equipment which must be taken into account
Type C Domestic kitchen with no industry standard large fixtures or large equipment but with industry standard non fixed equipment	Meets some of the training package environment requirements for all the units of competency held by Hospitality teachers who have undertaken or are undertaking the standard training provided by NSW DET. Refer to ICFIP for specific advice about units of competency planned for delivery. The capacity to rotate students for assessment will depend upon the number of commercial cookery units being undertaken and the ratio of students to equipment which must be taken into account
Type D Domestic kitchen with no industry standard large fixtures, large equipment or non fixed equipment (e.g. laminate bench-tops, domestic ovens/cook tops, glass bowls and plastic colanders)	Does not meet any of the training package environment requirements for delivery of practical commercial cookery units of competency held by Hospitality teachers who have undertaken or are undertaking the standard training provided by NSW DET. Schools will need to source external providers for the full course or access industry or TAFE facilities with a fully commercial kitchen, food preparation and storage area for the delivery and assessment of relevant practical units of competency

Hospitality Teacher Gap Training

TAB B

Phase	Cohort	Unit code	Unit name	Process/Issues	Time line	Cost per teacher	Total Costs
1	All Current Teachers Hospitality Teachers	SITXENV001A	Participate in Environmentally sustainable work practices (Compulsory)	Hamilton TAFE: Flexible delivery two month duration on line (moodle). RTOs will be required to provide cohorts of 15 teachers to Vocational Education in Schools Directorate (VET Teacher Training) who will then forward them to the provider. (Priority will be given to teachers who are delivering the new SIT07 Training Package to year 12). Teachers will be emailed registration forms. Once enrolled, teachers will be emailed course information, outline of responsibilities and log-on details. Teachers will be required to participate actively in the online activities which will include forums.	Term 4 , 2009 – term 1 2010	\$80.00 per teacher enrolment \$ 50.00 resource	Approx: \$156,000
2	All Current Food and Beverage Teachers (Multi skilling)	SITHIND002A	Apply hospitality skills in the workplace (Holistic)	Hamilton TAFE: RPL for 6 services through previously completed TAFE component and work placement already completed. A further 6 services will be required with no minimum hours attached as the emphasis is on number of service sessions. Logbooks will be provided on-line for participants to complete. These will be validated by workplace supervisor and monitored and assessed by the facilitator.	Term 1 2010- Term 4 2010	3 days relief@ \$294.56 = \$883.68	Approx: \$290,000
	All Current Food and Beverage Teachers (Multi skilling)	SIRXCCS001A	Apply point of sale handling procedures	New unit in F&B training program. Hamilton TAFE: Flexible delivery Details TBA		\$80.00 per teacher enrolment	
3	All Current Teachers	SITHCCC027A	Prepare, cook and serve food for food service (Holistic)	Hamilton TAFE: RPL for 6 services through previously completed TAFE component and work placement already completed. A further 6 services will be required with no minimum hours attached as the emphasis is on number of service sessions. Logbooks will be provided on-line for participants to complete. These will be validated by workplace supervisor and monitored and assessed by the facilitator.	On a Needs basis	\$883.00	Approx : 1.m
4	New F&B (Multi skilling) Training	SITHFAB003A SITHFAB010A SITHFAB012A SITXFIN001A SITHIND002A	Refer to Endnote of TAB B	Some RTOs have mandated CC teachers do the F&B training to deliver the F&B (Multi skilling) due to training package Availability of training venues- currently uses Hamilton and Ultimo TAFE. Demand is exceeding supply of venues Funding implications. Cost exceeds semester 2 allocations.	Term 2 2009 -	\$2312.00	Approx: 400,000

End Note to TAB B

SIT20207 Certificate II Hospitality – Food & Beverage Units (Multi skilling) (Staffing code: VHF)

Unit Code	Unit name	Achieved through
SITHFAB003A	Serve Food and Beverage To Customers	<i>Industry specific training</i>
SITHFAB010A	Prepare and serve non-alcoholic beverages	<i>Industry specific training</i>
SITHFAB012A	Prepare and serve espresso coffee	<i>Industry specific training</i>
SITXFIN001A	Apply point-of-sale handling procedures	<i>Industry specific training</i>
SITHIND002A	Apply hospitality skills in the workplace (Holistic)	<i>Up to 12 service periods in the workplace</i>

PHASE 1: PRIORITY TEACHER TRAINING

All Hospitality Teachers require Phase 1 training for SITXENV001A Participate in environmentally sustainable work practices – a compulsory unit for the HSC Hospitality Curriculum Framework.

PHASE 1: SITXENV001A Participate in environmentally sustainable work practices

This program is designed to provide currently accredited hospitality teachers with the competency unit **SITXENV001A Participate in environmentally sustainable work practices** (compulsory unit) from the SIT07 Training Package.

This program will be available to all currently accredited hospitality teachers who hold the staffing code VHO - Commercial Cookery.

Provider

Hunter Institute Hamilton TAFE

Training Type

Flexible on line delivery via Moodle system.

Commencement

Term 4, 2009

Duration

Teachers will be provided with a 2 month window to complete the unit from time of enrolment.

On average teachers will be required to allocate at least 2-3 hours over the 2 month period to complete the project.

Process

RTOs will be required to provide cohorts of 15 teachers to Vocational Education in Schools Directorate (VET Teacher Training) who will then forward them to the provider. (Priority will be given to teachers who are delivering the new SIT07 Training Package to year 12). Teachers will be emailed registration forms. Once enrolled, teachers will be emailed course information, outline of responsibilities and log- on details. Teachers will be required to participate actively in the online activities which will include forums.

Costs

VET Teacher Training will cover the cost of the program (enrolment) and provide each teacher with a free resource for delivery of the unit.

Accreditation/Articulation

Successful participants will receive a Transcript of Results.

Currency Once completed, this training will count 3 hours towards industry currency.